

What is claimed is:

1. A method for preparing a solid form of an extract of a raw material, comprising extracting from said raw material an extract by the following method:

heating water to a predetermined temperature;

atomizing said heated water into minute particles;

contacting said raw material under a state of decompression with said heated and atomized water particles;

condensing the resulting water particles; and

collecting the resulting cooled water; and solidifying the resulting liquid extract by the following method:

providing an absorbent;

contacting said absorbent material with said extract;

and

drying the resultant wetted absorbent material to produce a solid form of said extract.

2. The method of claim 1, further comprising reconstituting said dried product with a liquid carrier.

3. The method of claim 2, wherein said liquid carrier is water.

4. The method of claim 1, wherein said absorbent material is a polyvinylidene fluoride filter.

5. The method of claim 1, wherein said absorbent material comprises glass fibers.

6. The method of claim 1, wherein said absorbent material comprises cellulose.

7. The method of claim 1, wherein said drying is freeze-drying.

8. The method of claim 7, wherein said freeze drying is carried out at a temperature ranging from about  $-10^{\circ}\text{C}$  to about  $-70^{\circ}\text{C}$ .

9. The method of claim 1, wherein said condensing is carried out by cooling one or more surfaces with one or more thermoelectric coolers.

10. The method of claim 5, further comprising dissipating heat from said one or more thermoelectric coolers with a heat sink.

11. The method of claim 9, wherein said one or more cooling surfaces comprise spaced fins.

12. The method of claim 9, wherein said one or more cooling surfaces are cooled to a temperature within a range of from about  $3^{\circ}\text{C}$  to about  $60^{\circ}\text{C}$ .

13. The solid form dried extract produced by the process of claim 1.

14. A method for preparing a solid form of an extract of a raw material, comprising extracting from said raw material an extract by the following method:

heating water to a predetermined temperature;  
atomizing said heated water into minute particles;  
contacting said raw material under a state of decompression with said heated and atomized water particles;  
condensing the resulting water particles; and

collecting the resulting cooled water; and solidifying the resulting liquid extract by the following method:

providing a plant or animal food material;

contacting said food material with said extract; and

drying the resultant wetted food material to produce a solid form of said extract.

15. The method of claim 14, further comprising reconstituting said dried product with a liquid carrier.

16. The method of claim 15, wherein said liquid carrier is water.

17. The method of claim 14, wherein said drying is freeze-drying.

18. The method of claim 17, wherein said freeze drying is carried out at a temperature ranging from about -10°C to about -70°C.

19. The method of claim 14, wherein said condensing is carried out by cooling one or more surfaces with one or more thermoelectric coolers.

20. The solid form dried extract produced by the process of claim 14.